

-1: smell and flavor particular to the powdered milk are slightly intensified

0: smell and flavor particular to the powdered milk are unchanged

+1: smell and flavor particular to the powdered milk are slightly killed

+2: smell and flavor particular to the powdered milk are considerably killed

(29) Reconstituted milk

10 Samples were obtained by mixing 50 g of powdered skim milk ("Skim Milk" manufactured by Snow Brand Milk Products Co., Ltd., containing 34.4 % protein) with 450 mL of water. To the samples, 0 to 0.5 % of GNA was mixed and dissolved and then heated at 75°C for 10 minutes. These were cooled to obtain

15 specimens. The specimens were subjected to the organoleptic test to evaluate reduction of the smell and improvement of the flavor of the powdered skim milk.

Table 29

Addition amount of GNA (%)	0	0.05	0.10	0.20	0.30	0.40	0.50
Evaluation results	0	+0.4	+0.7	+1.0	+1.5	+1.6	+1.8

As shown in Table 29, the addition of GNA reduced the

20 smell and improved the flavor, both of which being particular to the powdered skim milk.

(30) Potage soup

Samples were obtained by mixing 16.5 g of powdered

25 instant soup ("Cup Soup" manufactured by Ajinomoto Co., Inc.,

containing powdered skim milk "Skim Milk" of Snow Brand Milk Products Co., Ltd.) with 150mL of boiling water. 0 to 1.0% of GNA was mixed to be dissolved into the samples to obtain specimens. The specimens were subjected to the organoleptic test to evaluate reduction of the smell and improvement of the flavor of the powdered skim milk.

Table 30

Addition amount of GNA (%)	0	0.1	0.3	0.5	1.0
Evaluation results	0	+0.8	+1.2	+1.6	+1.7

As shown in Table 30, the addition of GNA reduced the smell and improved the flavor, both of which being particular to the powdered skim milk.

(31) Cookies

A sample was obtained by mixing 50 g of margarine, 40 g of sugar, 25 g of powdered skim milk ("Skim Milk" of Snow Brand Milk Products Co., Ltd.), 100 g of weak flour, 30 g of egg and a small amount of vanilla extract. The sample was kneaded with 0 to 1.0 % of GNA with respect to the sample and matured at 5°C for 30 minutes. This was rolled out and cut into pieces in a desired shape and then baked at 180°C for 15 minutes to obtain specimens. The specimens were subjected to the organoleptic test to evaluate reduction of the smell and improvement of the flavor of the powdered skim milk.

Table 31

Addition amount of GNA (%)	0	0.1	0.3	0.5	1.0
Evaluation results	0	+0.5	+0.8	+1.3	+1.7

As shown in Table 31, the addition of GNA reduced the smell and improved the flavor, both of which being particular to the powdered skim milk.

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(32) Milk jelly

A sample was obtained by mixing 400 mL of reconstituted milk (a solution of 50 g of powdered skim milk "Skim Milk" of Snow Brand Milk Products Co., Ltd. (containing 34.4 % protein)

- 10 dissolved in 450 mL of water), 10 g of gelatin, 60 g of sugar and a small amount of vanilla extract. 0 to 1.0 % of GNA with respect to the sample was mixed and dissolved under heating. The mixture solution was filled in containers and cooled to obtain specimens. The specimens were subjected to the organoleptic test to evaluate
- 15 reduction of the smell and improvement of the flavor of the powdered skim milk.

Table 32

Addition amount of GNA (%)	0	0.1	0.3	0.5	1.0
Evaluation results	0	+0.5	+0.7	+1.0	+1.5

- 20 As shown in Table 32, the addition of GNA reduced the smell and improved the flavor, both of which being particular to the powdered skim milk.